

PORK



Butter-Garlic Pork Roast with Goat Cheese Pasta and Swiss Chard Salad *and* **Tacos al Pastor with Charro Beans**

Produce

Cilantro, $\frac{3}{4}$ bunch
Chives, 2 tablespoons
Garlic cloves, 8
Jalapeño pepper, 1
Lemons, 2
Lime, 1
Onion, red, $\frac{1}{4}$
Onion, yellow, $\frac{1}{2}$ small
Pineapple, $\frac{1}{4}$ (1 cup)
Swiss chard, 1 bunch

Meat

Bacon, 8 ounces
Pork, 1 (3- to 4-pound) loin roast

Dairy/Refrigerated

Butter, salted, 3.5 ounces (7 tablespoons)
Goat cheese, 4 ounces
Orange juice, 4 fluid ounces ($\frac{1}{2}$ cup)

Pantry

Beans, pinto, 2 (15-ounce) cans
Broth, chicken, 40 fluid ounces (5 cups)
Chipotle chiles in adobo sauce, 1 (3.5-ounce) can
Linguine, dried, 9 ounces
Olive oil, extra-virgin, 2 fluid ounces ($\frac{1}{4}$ cup)
Tortillas, corn, 10

Seasonings

Cumin, ground, 1 teaspoon
Oregano, dried, 1 tablespoon, plus
 $\frac{1}{2}$ teaspoon